



# CASA BOHO

Latin American restaurant & bar

ROMANTIC BROCHURE

CASA  
BOHO





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BOHO



DRINK & DINE  
OVER KAMALA

—  
The only view  
worth taking in

# ABOUT CASA BOHO

## LATIN AMERICAN RESTAURANT & BAR

Casa Boho is a vibrant three-story retreat overlooking Kamala Bay, where each level offers a unique experience blending relaxation with Latin flair. From a rooftop terrace to a poolside dining space, guests are treated to bold, flavorful cuisine curated by our native Latin American chef, complemented by funky beats and expertly crafted cocktails. With striking bohemian design and soul-stirring sunsets, Casa Boho delivers an unforgettable escape, perfect for savoring mouthwatering dishes, refreshing drinks, and the lively, welcoming spirit of Latin culture in one of Phuket's most stunning settings.

Its the perfect place to have an **engagement proposal dinner**, an intimate **birthday celebration**, or simply a **romantic dinner with your loved one**.











## The Roof Terrace

Experience the **unique adults-only rooftop** bar at Casa Boho, where guests can indulge a premium cigar and sip on expertly crafted cocktails while watching the stunning sunset. It's the perfect escape to unwind, relax, and soak in the vibrant atmosphere as day turns to night.

## The Pool Deck

Relax on **luxurious daybeds by the pool with a crafted cocktail** in hand as you bask in the stunning sunset over Kamala Bay. For those looking to amp up the excitement, take a refreshing dive into the pool or head to our vibrant pool bar, where DJs, percussionists, and singers elevate the energy to new heights. Join us for an unforgettable sunset dining experience at our stunning venue, where every moment feels like a celebration!

## The Den

Descend the stairs to uncover The Den, a one-of-a-kind restaurant in Phuket that offers a **cozy private lounge** adorned with funky furniture and comfy sofas. Here, you can kick back and relax while enjoying games like pool, foosball, and table tennis, making it the perfect place to unwind and have fun after a delicious meal.





In every corner, Casa Boho brings you a unique blend of experiences, from our award-winning Latin flavors and crafted cocktails to the best sunset view in Phuket. Enjoy the exclusive rooftop for adults-only, unwind by the lively pool deck with friends, or escape to The Den for games and relaxation. With each space offering something truly special, Casa Boho is where unforgettable moments come together.

SO, WHERE CAN YOU FIND THE  
PERFECT MIX OF FLAVOR,  
AMBIANCE, AND SUNSET MAGIC?  
CASA BOHO, OF COURSE!







# Fuego y Tierra- Culinary Journey

## INCLUDES:

- 5-COURSE SET MENU
- DECORATION OF THE TABLE (FLOWER ARRANGEMENT)
- 2 GLASSES OF WELCOME DRINK (RASPBERRY & APPLE)
- 1 BOTTLE OF SPARKLING WINE- PROSECCO BRUT
- UP TO 3 POLAROID PHOTOS
- MENU SIGNED BY CHEF

PLEASE NOTIFY OF ANY FOOD ALLERGIES OR OTHER DIETARY REQUIREMENTS

**THB 14,000++**  
*per couple*

### **CASA BOHO CEVICHE**

SEA BASS, AJI AMARILLO LECHE DE TIGRE, PINK GRAPEFRUIT CELLS, BURNT AVOCADO, RED CHILI, GREEN OLIVES, RED ONION AND CORIANDER. SERVED WITH CRISPY CALAMARI RINGS

OR

### **VEGETARIAN CEVICHE**

JICAMA, JALAPENO CHILI, CHERRY TOMATOES, THAI MANGO, BURNT AVOCADO, JAPANESE CUCUMBER, FINISHED WITH POBLANO LECHE DE TIGRE

### **EMPANADAS DE CARNE**

ARGENTINIAN-STYLE PIES STUFFED WITH SLOW-BRAISED BEEF CHUCK ROAST WITH RED CAPSICUM, HARD BOILED EGGS AND GREEN OLIVES. SERVED WITH CHIMICHURRI SALSA

OR

### **VEGETARIAN EMPANADA**

ARGENTINIAN-STYLE PIES STUFFED WITH GRILLED CORN, CAPSICUM, ONION, AND MONTERREY JACK CHEESE. SERVED WITH PINEAPPLE SALSA AND ENSALADA CRIOLLA

### **TACO DE PESCADO**

BAJA-STYLE BLACKENED SALMON FLOUR TORTILLAS TOPPED WITH GUACAMOLE, CHIPOTLE AIOLI, SHREDDED RED CABBAGE, PINEAPPLE-CUCUMBER SALSA

OR

### **QUINOA-STUFFED ROASTED POBLANO PEPPER**

CHAR-GRILLED MEXICAN POBLANO PEPPER STUFFED WITH ZESTY QUINOA AND MONTERREY JACK CHEESE. SERVED WITH CHIPOTLE REMOULADE AND AJI AMARILLO SALSA

### **LOBSTER CORN MOJO VERDE**

GRILLED LOBSTER TAIL SERVED WITH A TANGY MOJO VERDE SAUCE

OR

### **TOFU SALTADO**

A VEGAN SPIN ON A POPULAR PERUVIAN DISH WITH FLAVORS OF STIR-FRIED GARLIC, YELLOW CHILI, PURPLE ONIONS, TOMATOES, SOY SAUCE, CILANTRO AND PANCA CHILI  
SERVED SLOW COOKING RICE AND CRISPY SWEET POTATO

### **TRES LECHE CAKE**

INDULGE IN THIS FLUFFY TRES LECHE CAKE SOAKED IN THREE TYPES OF MILK AND TOPPED WITH WHIPPED CREAM, BERRIES AND CINNAMON









# Tierra y Mar- Flavor Odyssey

## INCLUDES:

- 4-COURSE SET MENU
- DECORATION OF THE TABLE (FLOWER ARRANGEMENT)
- 2 GLASSES OF WELCOME DRINK (RASPBERRY & APPLE)
- 2 GLASSES OF SPARKLING WINE-PROSECCO BRUT
- UP TO 3 POLAROID PHOTOS
- MENU SIGNED BY CHEF

PLEASE NOTIFY OF ANY FOOD ALLERGIES OR OTHER DIETARY REQUIREMENTS

**THB 10,000++**  
*per couple*

### **CASA BOHO CEVICHE**

SEA BASS, AJI AMARILLO LECHE DE TIGRE, PINK GRAPEFRUIT CELLS, BURNT AVOCADO, RED CHILI, GREEN OLIVES, RED ONION AND CORIANDER. SERVED WITH CRISPY CALAMARI RINGS

OR

### **VEGETARIAN CEVICHE**

JICAMA, JALAPENO CHILI, CHERRY TOMATOES, THAI MANGO, BURNT AVOCADO, JAPANESE CUCUMBER, FINISHED WITH POBLANO LECHE DE TIGRE

### **TACO DE PESCADO**

BAJA-STYLE BLACKENED SALMON FLOUR TORTILLAS TOPPED WITH GUACAMOLE, CHIPOTLE AIOLI, SHREDDED RED CABBAGE, PINEAPPLE-CUCUMBER SALSA

OR

### **QUINOA-STUFFED ROASTED POBLANO PEPPER**

CHAR-GRILLED MEXICAN POBLANO PEPPER STUFFED WITH ZESTY QUINOA AND MONTEREY JACK CHEESE. SERVED WITH CHIPOTLE REMOULADE AND AJI AMARILLO SALSA

### **CARNE ASADA**

AU 200-DAYS GRAIN FED BLACK ANGUS, CHIMICHURRI, REFRIED BEANS. SERVED WITH SWEET POTATO PUREE AND CHARRED CORN

OR

### **TOFU SALTADO**

A VEGAN SPIN ON A POPULAR PERUVIAN DISH WITH FLAVORS OF STIR-FRIED GARLIC, YELLOW CHILI, PURPLE ONIONS, TOMATOES, SOY SAUCE, CILANTRO AND PANCA CHILI  
SERVED SLOW COOKING RICE AND CRISPY SWEET POTATO

### **TRES LECHE CAKE**

INDULGE IN THIS FLUFFY TRES LECHE CAKE SOAKED IN THREE TYPES OF MILK AND TOPPED WITH WHIPPED CREAM, BERRIES AND CINNAMON









# Alma Bohemia- Harvest Table

## INCLUDES:

- 3-COURSE SET MENU
- 2 GLASSES OF SPARKLING WINE- PROSECCO BRUT
- UP TO 3 POLAROID PHOTOS
- MENU SIGNED BY CHEF

PLEASE NOTIFY OF ANY FOOD ALLERGIES  
OR OTHER DIETARY REQUIREMENTS

**THB 6,000++**  
**per couple**

### **CASA BOHO CEVICHE**

SEA BASS, AJI AMARILLO LECHE DE TIGRE, PINK GRAPEFRUIT CELLS, BURNT AVOCADO, RED CHILI, GREEN OLIVES, RED ONION AND CORIANDER. SERVED WITH CRISPY CALAMARI RINGS

OR

### **VEGETARIAN CEVICHE**

JICAMA, JALAPENO CHILI, CHERRY TOMATOES, THAI MANGO, BURNT AVOCADO, JAPANESE CUCUMBER, FINISHED WITH POBLANO LECHE DE TIGRE

### **CARNE ASADA**

AU 200-DAYS GRAIN FED BLACK ANGUS, CHIMICHURRI, REFRIED BEANS. SERVED WITH SWEET POTATO PUREE AND CHARRED CORN

OR

### **TOFU SALTADO**

A VEGAN SPIN ON A POPULAR PERUVIAN DISH WITH FLAVORS OF STIR-FRIED GARLIC, YELLOW CHILI, PURPLE ONIONS, TOMATOES, SOY SAUCE, CILANTRO AND PANCA CHILI  
SERVED SLOW COOKING RICE AND CRISPY SWEET POTATO

### **TRES LECHE CAKE**

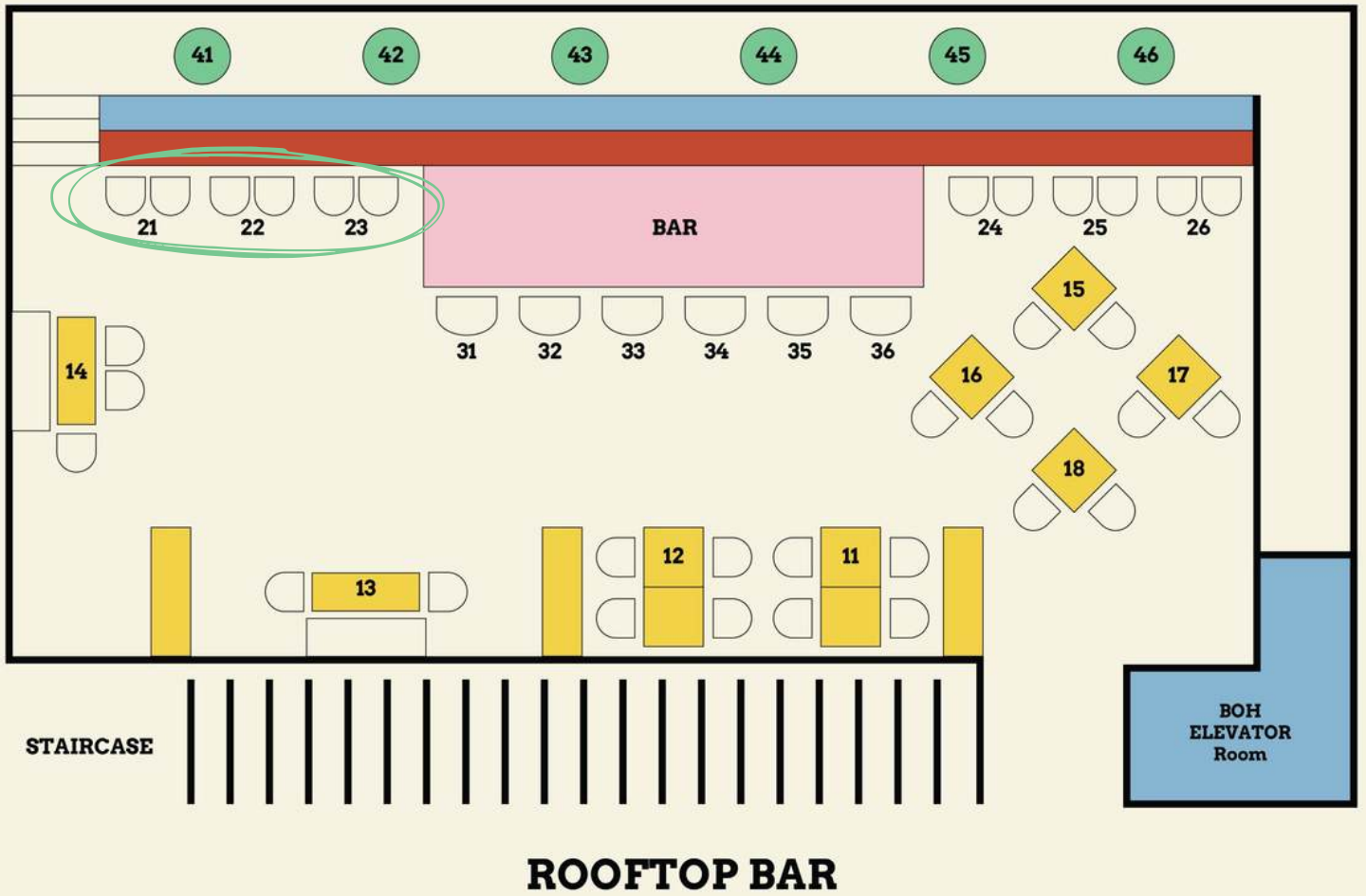
INDULGE IN THIS FLUFFY TRES LECHE CAKE SOAKED IN THREE TYPES OF MILK AND TOPPED WITH WHIPPED CREAM, BERRIES AND CINNAMON







# SITTING AREA- ROOFTOP







*Vive la vida at Casa Boho! Come for the sunset, stay for the alegria!*

**CASA BOHO**



